

## **Black Forest Meringue Dessert**

### **Ingredients:**

200g block of Vanilla ice cream  
100ml Apple juice  
250g of pitted Cherries  
Cherry Brandy liqueur to taste (optional)  
1 tablespoon icing sugar, sifted  
200g thick Greek-style yoghurt  
6 ready made plain meringues  
1 small bar very dark chocolate  
1tsp arrowroot

### **Preparation:**

Pit cherries and place in a large bowl and pour over 2 tablespoons of liqueur. Dust with icing sugar, gently mix and chill for an hour.

Put the apple juice in a pan and warm adding a dash of liqueur to taste, when liquid comes to boil add a little arrowroot to thicken sauce then allow sauce to cool.

Cut the Vanilla ice cream block into 1cm cubes and place into a large bowl, fold in the yoghurt, and chill.

Roughly crush the meringues into bite-sized pieces and set aside.

When you are ready to serve, gently toss the Vanilla ice cream, meringue and Cherries together.

Serve in a large glass bowl.

Drizzle over the Black cherry sauce and grated chocolate.